



Tantaloon Cakes

INGREDIENTS: makes 20

100g / 1 cup butter
100g / 1 cup icing sugar
1 large egg yolk
Grated zest of 1 lemon
100g / 1 cup plain flour
100g / 1 cup cornflour (corn starch)
1/4 tsp bicarbonate of soda

METHOD

- Beat the butter and sugar in a large bowl until light and fluffy. Beat in the egg yolk and add the lemon zest
- Add the flours and soda and stir into the butter mix until a dough forms. Knead until smooth
- Line 2 trays with parchment. Roll out the dough to 5mm. Cut with a fluted biscuit cutter and space out onto the trays. These cakes will spread. Prick the tops of the cakes with a fork several times
- Chill for 30 mins
- Heat oven to 180/160 fan/gas 4
- Bake for 15-20 mins until just starting to brown on the edges (you may have to bake for longer but watch they don't burn)

- Leave to cool for 5 mins then dust with icing sugar and store in an airtight tin